

SMALL PLATTER

FROM SUSHI BAR

OYSTERS ON THE HALF SHELL	16
Fresh selection of half dozen oysters with ponzu sauce	
ASSORTED SASHIMI APPETIZER	15
7 slices of top grade sashimi: 3 tuna, 2 salmon, 2 yellowtail	
ALBACORE TUNA TATAKI	16
Premium albacore sashimi served on daikon radish : Ponzu sauce with minced garlic and ginger	
SALMON SASHIMI TRUFFLE VINAIGRETTE	18
Salmon sashimi with avocado and fried sweet yellow onion, white truffle oil, sesame oil and ponzu based vinaigrette	
FRESH ALBACORE SASHIMI WITH YUZU INFUSED PONZU SAUCE	17
Thinly sliced, premium albacore tuna drizzled with yuzu ponzu sauce	
HAMACHI SISO JALAPENO	18
Thin slices of yellowtail sashimi topped with shiso leaf, Jalapeno slices and ground sesame Sesame oil infused ponzu sauce drizzle	
SASHIMI AIOLI	18
Diced ahi tuna or salmon and avocado, sprinkled with black sesame, seasoned with agromato lemon virgin olive oil, sambal olec garlic sauce and usukuchi soy	
ROCK SHRIMP TEMPURA	16
Rock shrimp (from Florida : similar to lobster taste) tempura coated with spicy homemade sauce	
FROM KITCHEN	
JALAPEÑO EDAMAME	10
Steamed soybean sautéed with garlic and jalapeño, topped with bonito flakes	
BLUEFIN GYOZA	10
Homemade pan steamed pot stickers filled with beef, pork, sweet potato, noodle and tofu (6)	
CHICKEN KARA-AGE	9
Bite sized, Japanese style seasoned fried chicken	
SAUTEED SHISHITO PEPPER WITH ASPARAGUS	10
Shishito pepper, garlic and asparagus sauteed with soy sauce, togarashi pepper and sesame oil	
KALBI	16
Char-broiled Korean marinated beef short rib	
TRIPLE CRAB	16
Deep fried soft shell crab stuffed with spicy snow crab salad and red crab meat	

SHOOTERS

- OYSTER SHOOTER WITH QUAIL EGG** 5
Two oysters with quail egg and tobiko caviar, served in shot glass with ponzu sauce
- HAMACHI SHOOTER** 5
Yellowtail in a shot glass with white truffle oil, avocado, tobiko and black sesame
- HONEYMOON SHOOTER** 9
Sea urchin, oyster, quail egg and tobiko in shot glass with sweet ponzu sauce

SALAD

- WAKAME SALAD** 7
Japanese style seaweed salad
- GREEN SALAD** SMALL 4 LARGE 7
Seasonal greens with Bluefin house dressing
- TAKO SUNOMONO** 10
Octopus and cucumber pickled in light sweet rice vinegar
- SEAFOOD SALAD** 14
Shrimp, crab sticks, albacore tuna and octopus on bed of Japanese radish and lettuce served with Bluefin house dressing
- AHI POKETINI GARDEN SALAD** 16
Fresh ahi tuna with spring mix, daikon radish and seaweed salad, seasoned with sesame soy dressing and mild spicy chichimi pepper

TEMPURA SMALL PLATES

- MIX TEMPURA** 2 shrimp, 4 vegetable 12
- VEGETABLE TEMPURA** 6~8 assorted vegetable 9
- SHRIMP TEMPURA** 5 shrimp tempura 12

BENTO BOX *Includes Miso Soup and Rice (add \$2 for teriyaki beef or salmon)*

- TERIYAKI & TEMPURA** 16
Pan roasted chicken teriyaki and assorted tempura
- TERIYAKI & CALIFORNIA ROLL** 16
Pan roasted chicken teriyaki and California Roll
- VEGETARIAN BENTO** 16
Wakame salad, vegetable tempura and vegetable roll
- BLUEFIN BENTO** 20
Chicken teriyaki, shrimp tempura and tuna sashimi



LUNCH ENTRÉE

TERIYAKI PLATES

served with Miso Soup and Rice

CHICKEN OR SALMON TERIYAKI 16
Chicken thigh meat teriyaki with rice and salad on plate

BEEF SIRLOIN TERIYAKI 18
Beef sirloin teriyaki with rice and salad on plate

KATSU *Panko Battered and Deep Fried, Includes Miso Soup*

CHICKEN KATSU Deep Fried Chicken Cutlet 16

TON KATSU Deep Fried Pork cutlet, 16

FISH

SABA SHIOYAKI 16
Salted and pan fried Norway halved mackerel

UNAJU 24
Simmered eel with sweet sauce served on a bed of rice

MISO BAKED WILD BLACK COD 26
8 oz. of wild black cod from Alaska, oven-baked with saiko miso sauce

NOODLE

UDON 16
Japanese udon noodle, chicken, clam, vegetable medley, egg, tempura

SUSHI & SASHIMI *sushi includes miso soup, sashimi includes miso soup and rice*

SUSHI LUNCH SPECIAL 20
Chef choices of 6 nigiri sushi and one roll of Bluefin tempura roll

CHIRASHI SUSHI 24
Assorted sashimi and vegetable arranged artfully on top of sushi rice in a bowl.

KOREAN STYLE CHIRASHI SUSHI 회덮밥 26
Sashimi mix and vegetables on rice with Chojang (spicy & sweet red chili sauce) on the side

SASHIMI CHOICE LUNCH 24
10 slices of sashimi, choose from tuna, salmon and yellowtail

SASHIMI MORIWASE LUNCH 30
Sashimi platter comprised of the best choices of fish by sushi chef

SUSHI & SASHIMI LUNCH 26
Choice of 5 slice tuna or salmon sashimi, chef choice 6 nigiri sushi and snow crab roll



MAGURO マグロ
yellow fin tuna
7.9



HON MAGURO
blue fin tuna
9.9



SHIRO MAGURO
albacore tuna
7.9



HAMACHI ハマチ
yellowtail
7.5



BURI ぶり
wild yellowtail
8.9



KANPACHI
amber jack
8.9



SAKE 鮭
salmon
7.5



SAKE (SMOKED)
salmon
7.9



TAI タイ
snapper
7.9



SABA さば
mackerel
6.9



AJI アジ
jack mackerel
7.9



HIRAME ひらめ
flounder
7.9



KANI カニ
king crab
8.9



KANI カニサラダ
snow crab salad
7.5



CATAMARAN
king & snow crab
8.9



EBI えび
shrimp
6.5



AMAEBI 甘えび
sweet shrimp
12



NAMANIKU
beef tartar
8.5



TOBIKO とびこ
flying fish roe
7.5



IKURA いくら
salmon roe
9.9



HALF & HALF
tobiko, ikura, quail egg
8.9



KAIBASHIRA
Japanese scallop
8.9



HOTATE
scallop (chopped)
8.9



MIRUGAI みる貝
long neck clam
MARKET PRICE



IKA いか
squid
6.5



TAKO タコ
octopus
7.5



UNI ウニ
sea urchin
1EA 10 2EA 18



UNAGI うなぎ
fresh water eel
7.9



ANAGO アナゴ
sea eel
8.9



TAMAGO 玉子
egg omelet
6.5



TORO トロ
fatty blue fin tuna
16~18 MARKET PRICE



CHUTORO
semi-fatty blue fin tuna
12~14 MARKET PRICE

In today's world wide fish market place, fish can be served fresh daily even after being caught several thousands of miles away. For those true connoisseurs of sushi, Bluefin regularly imports unique fish from all over the world selected at their peak of taste and flavor based on the season and microclimate of the area. Please, ask your server for availability and recommendation of any seasonal catch.



CUCUMBER ROLL 4.9



AVOCADO ROLL 4.9



ASPARAGUS ROLL 4.9



HAMACHI ROLL 7.5



VEGETABLE ROLL 6.9



TEKKA MAKI 7.5
tuna



SPICY TUNA ROLL 7.9
w/ avocado: rice outside 9.9



CALIFORNIA ROLL 6.9
crab, avocado



SAN FRANCISCO 9.9
unagi, snow crab salad,
avocado



KANI ROLL 9.5
snow crab salad, avocado



SALMON SKIN ROLL 8.9
grilled and chopped salmon
skin, cucumber, tobiko



SALMON AVOCADO 8.9
fresh salmon, avocado



SHARK'S SMALL BITE 8.9
spicy yellowtail and
albacore with lettuce



PHILADELPHIA ROLL 8.9
smoked salmon, philadelphia
cream cheese, avocado



UNAGI ROLL 8.9
unagi, cucumber, avocado



MANGO UNAGI 9.5
unagi, mango,
macadamia nuts



BLUEFIN TEMPURA 9.5
shrimp tempura, snow crab
salad, avocado



MAC KANI ROLL 9.9
snow crab, macadamia nut,
avocado in soy wrap

• Any rolls on this page can be made in hand roll style. Subtract \$1

• Any rolls in this page can be made with soy wrap - Add \$1



TIGER EYE 12
salmon and green onion deep fried, rolled with spicy snow crab



SPIDER ROLL 13
soft shell crab, cucumber sprouts, tobiko



CATERPILLAR ROLL 13
inside: shrimp tempura, snow crab. outside: avocado



RAINBOW 14
inside: shrimp tempura, cucumber. outside: tuna, salmon, unagi, avocado



BAY SCALLOP 14
snow crab, avocado, spicy scallop, tobiko



TAKE A CHANCE 15
inside: shrimp tempura, spicy tuna, cucumber. outside: tuna, avocado



ALBACORE DYNAMITE 16
inside: spicy salmon, cucumber
outside : albacore, jalapeno, sweet sesame sauce



DRAGON 16
inside: shrimp tempura, snow crab. outside: unagi, avocado



BAKED SALMON 16
inside: unagi, snow crab, avocado. outside: salmon, tobiko, lightly baked



RED DRAGON 17
inside: shrimp tempura, snow crab. outside: sesame flavored spicy tuna



SHARK'S BIG BITE 17
inside: spicy hamachi, unagi
outside: hamachi, jalapeño, creamy wasabi sauce, tobiko



ROLL ALAMEDA 17
inside: snow crab salad, cucumber. outside: sesame flavored spicy tuna, tobiko



UNAGI MACADAMIA 18
unagi, snow crab, avocado mango, macadamia nut in soy crepe



JAPANGO 18
salmon, snow crab, mango, avocado in green soy crepe



LESLIE ROLL 17
creamy scallop and avocado topped with salmon & lemon